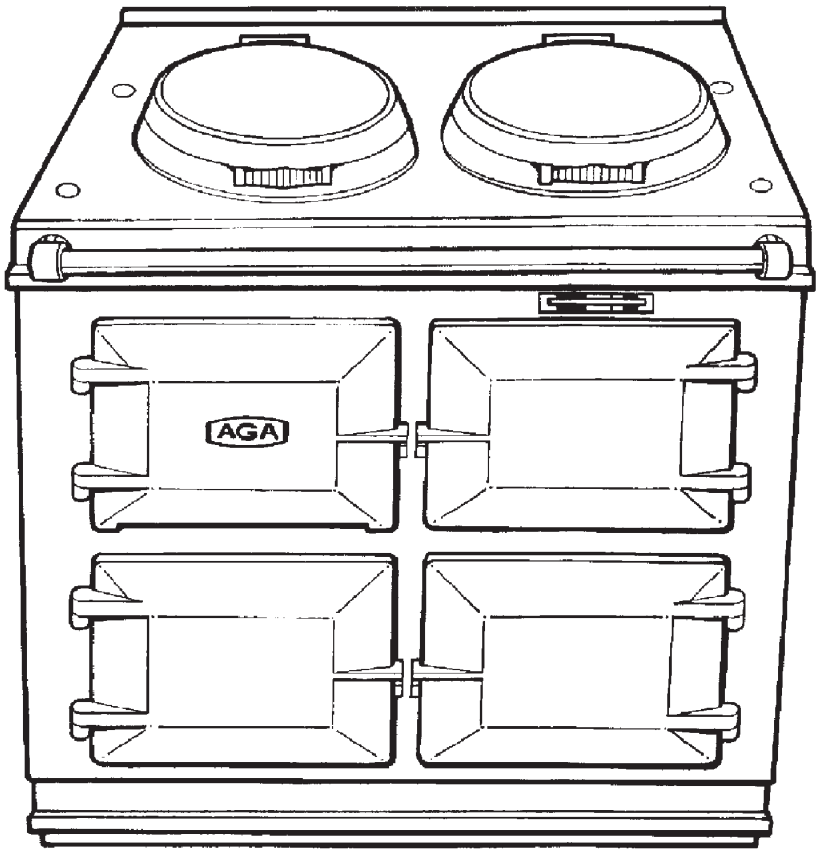
AGA ELECTRIC COOKER (EC3)
(3 OVEN)

OWNERS MANUAL



Comprising
Installation & Users
Instructions

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

AUSTRALIA

03/12 EINS 515134

INSTALLATION 3

USERS GUIDE 10

Remember, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

INSTALLATION SECTION

Consumer Protection
As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT: PLEASE READ THE ACCOMPANYING WARRANTY
Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could alao affect your statutory rights.
In the interests of safety and effective use, please read the following before using your new AGA appliance.

Important
This appliance may contain some of the materials that are indicated. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling, where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Fire Cement - when handling use disposable gloves.

Glues and Sealants - exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads - may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

INSTALLATION

The complete cooker is floor-mounted and the space in which the appliance is to be fitted must have the following minimum dimensions:-
A minimum clearance of 60mm is required above the raised insulating cover handle.
Side clearance zero unless cooker is fitted against a wall, where 116mm is required at the right hand side for oven access.

In addition, a minimum clearance of 1000mm must be available at the front of the cooker to enable the cooker to be serviced.

Cooker Base or Hearth
It is essential that the base or hearth on which the cooker stands should be level and be capable of supporting the total weight of the cooker.

MODEL EC3: 477 Kg

The top of the hearth must be of non-combustible material thickness of 12mm.
The wall behind the cooker must be of non-combustible material for a minimum thickness of 25mm.

If the oven vent pipe passes through combustible material, there must be an airgap of at least 25mm around the pipe preferably wrapped with insulation material.

The appliance oven venting pipe can be achieved up to a maximum length of 6 metres, through an outside wall or unused flue etc. Great care must be taken in all-timber houses.

Tiling
When the cooker is to stand in a recess, or against a wall which is to be tiled, in no circumstances should the tiles overlap the cooker top plate.

Installation Requirements
Installation must be to Local and National Wiring Regulations/Codes in force, and carried out by a Qualified Engineer.

Product Approved for Australia to AS/NZ 560335.2.6 : 2002 Electrical Safety Queensland Q 050049.

NOTE: The main AGA cooker is delivered ex-works unassembled. Assembly is undertaken on site by an authorised AGA Distributor.

TECHNICAL DATA - AGA EC3 (3 Oven)

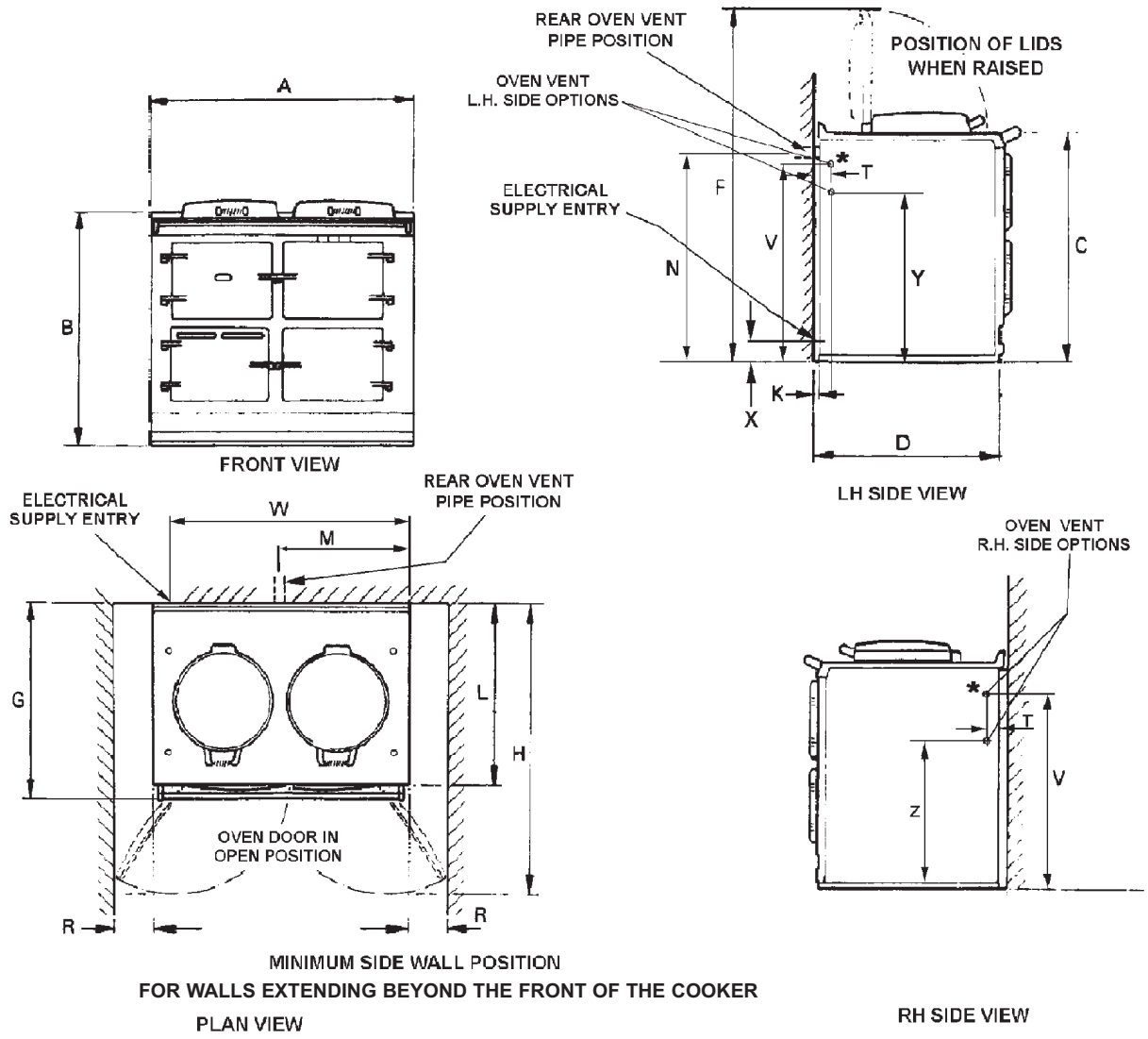


Fig. 1 DESN 514194

	A	B	C	D	F	G	H	K	L	M	N	R	T	V	W	X	Y	Z
mm	987	889	851	679	1330	756	1125	3	698	484	816	116	52	790	873	55	699	662

*** THIS HOLE IF REQUIRED FOR OVEN VENT PIPE IS TO BE CUT ON SITE IN THE LEFT OR RIGHT HAND SIDE PANEL.**

PLEASE NOTE: SIDE CLEARANCE DIMENSION R IS ALSO REQUIRED ON THE LH SIDE FOR THE BAKING OVEN DOOR.

COOKER DIMENSIONS

When surveying for a cooker installation the actual clearance required for the 'body' of the appliance should be increased overall by 10mm beyond the figures quoted. This allows safe margin to take into account the natural dimensional variations found in major castings. In particular the width across the appliance recess could be critical.

ELECTRICAL

WARNING: THIS APPLIANCE MUST BE EARTHED.

THIS APPLIANCE IS DESIGNED FOR THE VOLTAGE STATED ON THE RATING PLATE, WHICH IS SITUATED BEHIND THE LOWER CONTROL PANEL DOOR.

A 13 amp 230v ~ 50 Hz fused electrical supply is required adjacent to the appliance. External wiring to the unit must be installed using a 3 core heat resistant 180ºC Rated sheathed cable and in accordance with the current wiring regulations and any local regulations which apply.

The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, preferably by a fused double pole switch, having a contact separation of at least 3mm in both poles. We strongly recommend connection via a fused double pole switch for integrity of the connection.

NOTE: Switched spur outlet should only serve the appliance.

The isolator should not be positioned immediately above the cooker, but must be fitted within 2 metres of the appliance.

BAKING OVEN BAFFLE PLATE

A metal plate which is provided in the AGA pack MUST be positioned on the top runners of the Baking Oven. Slide the plate in fully, until it makes contact with the back of the oven.

This baffle is a permanent part of the Baking Oven, to regulate the oven temperature.

MAINS CABLE AND GUIDE TUBE ASSEMBLY

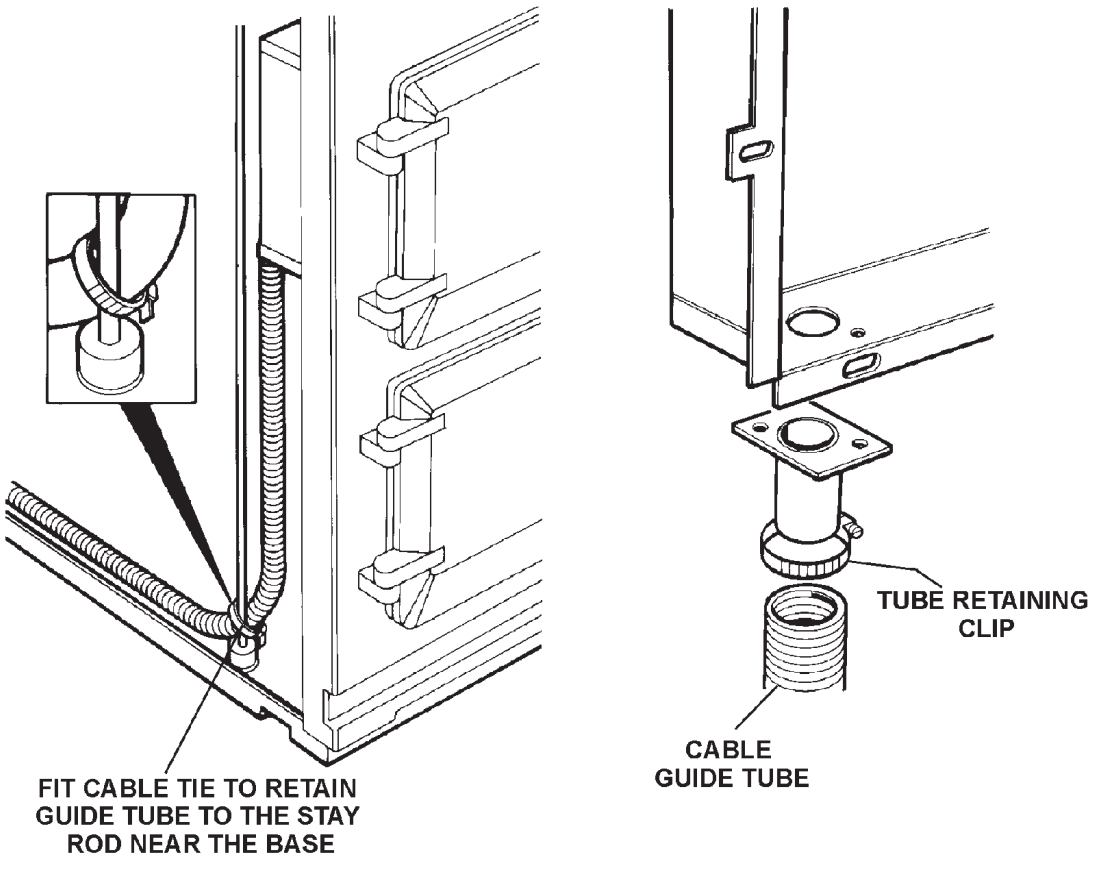


Fig. 2 DESN 514243 A/ DESN 514626

ELEMENTS AND ELECTRICAL HOUSING PARTS ASSEMBLY

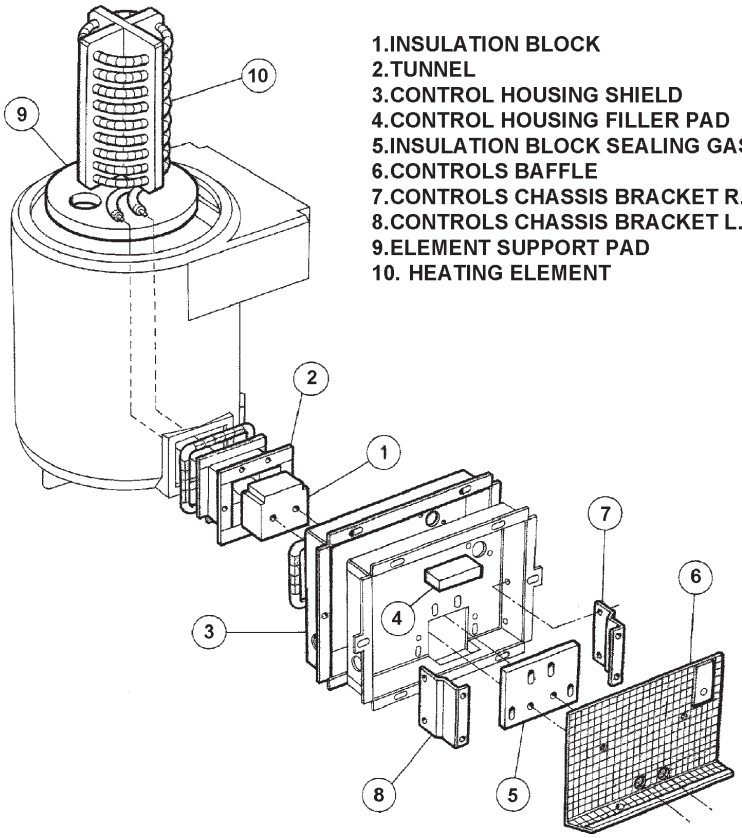


Fig. 3 DESN 514245

OVEN VENT PIPE CONNECTION OPTIONS

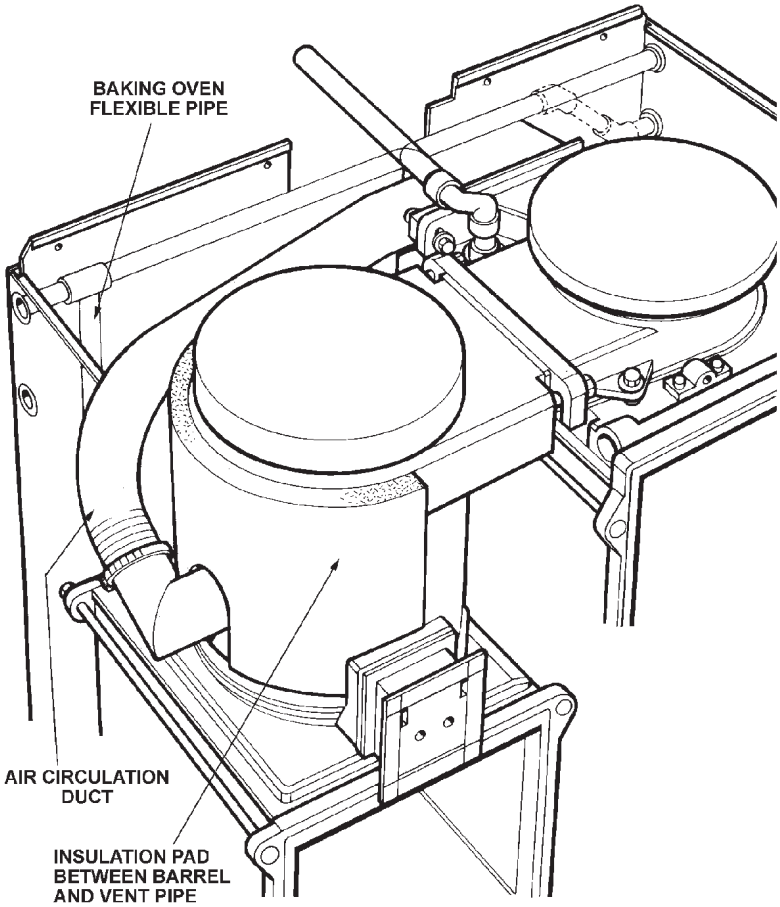


Fig. 4 DESN 514205 A

INSTRUCTIONS

Hand this Owners Manual to the User for retention and instruct in the safe operation of the appliance.

Also advise the user that, for continued efficient and safe operation of the appliance that servicing is carried out at intervals recommended by the AGA distributor.

ELECTRICAL TEST PROCEDURE

Final Electrical Test using (CLARE) and Flash Test

Flash Test Procedure
(Earth Appliance Test Simulation)

1. Select 1250v Flash Test on Clare Test equipment.
2. Plug the 13 amp supply plug into the test equipment.
3. Depress the red 'Test Button' for 3 seconds.
4. A 'Pass' light will illuminate.
5. If the appliance fails the test, re-check all circuits and correct the fault and re-test the appliance.
6. Disconnect from the test equipment and connect cooker to its permanent supply.
7. A full load test will be performed using a clamp meter connected to the incoming supply.

   NOTE: The test results 10.5/11 amps normal operation.
8. Make notes of results and disconnect all leads.

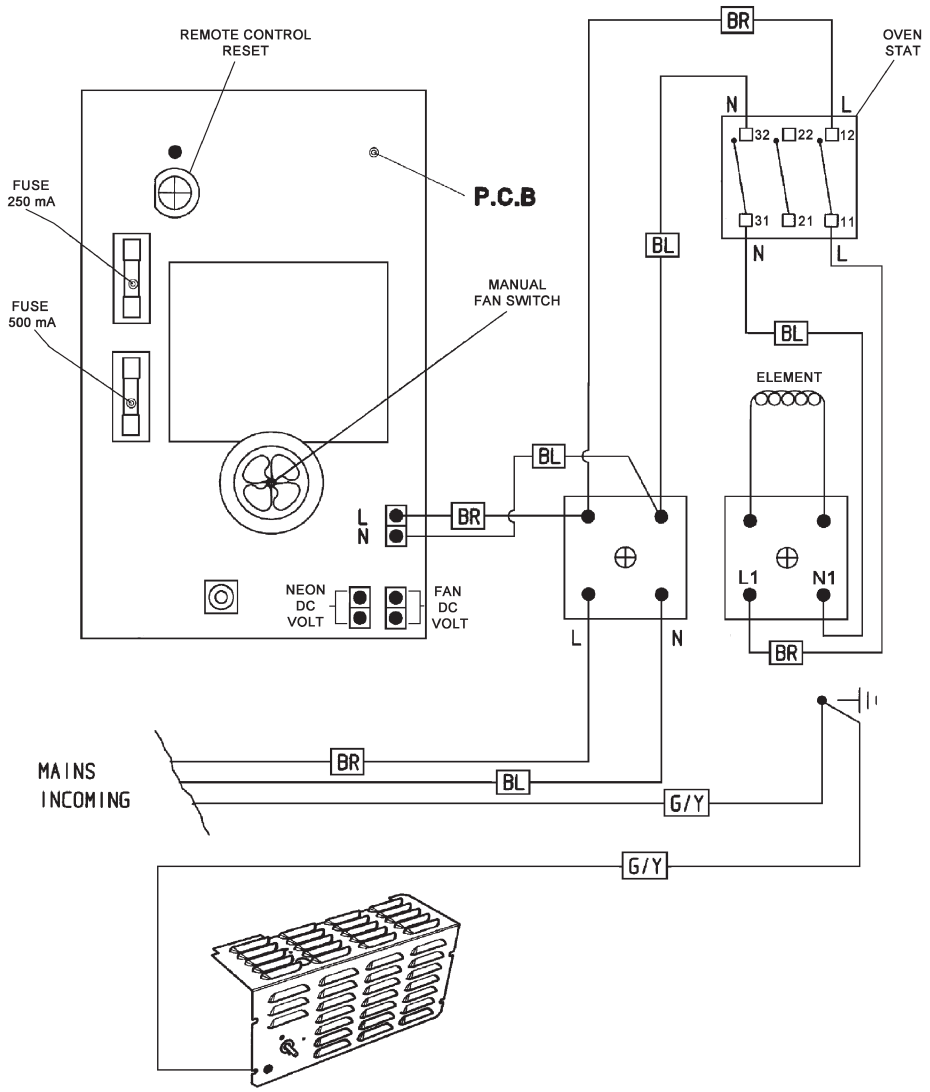


Fig. 5

OVEN VENTING SYSTEMS

See Figs. 6, 7, 8 & 9

Pre-site visiting will have determined where and how the layout of the oven vent pipework should be designed and installed. It is then necessary to check that the pipework design and the pipework resistance are within the parameters possible.

The appliance oven venting pipe can be achieved, up to a maximum length of 6 metres, through an outside wall or unused flue etc. Great care must be taken in all-timber houses.

If the oven vent pipe passes through combustible material, there must be an airgap of at least 25mm around the pipe and preferably wrapped with insulation material.

Setting the Vent Fan (Motor Speed)
Setting of the motor speed is carried out by adjusting the Voltage Regulator (VRI) on the controller PCB in conjunction with a voltmeter. (See Fig. 6).
The max supply to the motor, as calculated in Fig. 6, should be limited to 20v (DC), for ideal operating condition.
Calculating the voltage for the particular pipework layout is as follows:

1. Keep the pipe run as simple as possible - avoid bends.
2. 'Vertical risers' are not permitted.
3. Pipe runs should be horizontal - slight downwards slope towards the fan.

Minimum 12 volts for first metre of vent pipe inclusive of 1 bend.

Each extra metre add 1 volt.

Extra extra bend add 2 volts.

Maximum allowed 20 volts.

Alternative Oven Venting Systems
Venting maybe achieved directly into the flue providing a stabiliser is fitted, (See Fig. 7).

NOTE: IN THE OVEN VENTING INSTALLATION, WHETHER FAN ASSISTED OR NATURAL FLUE, PROVISION MUST BE MADE FOR EASY 'RIFLING' OF THE PIPE WORK TO FACILITATE CLEANING.

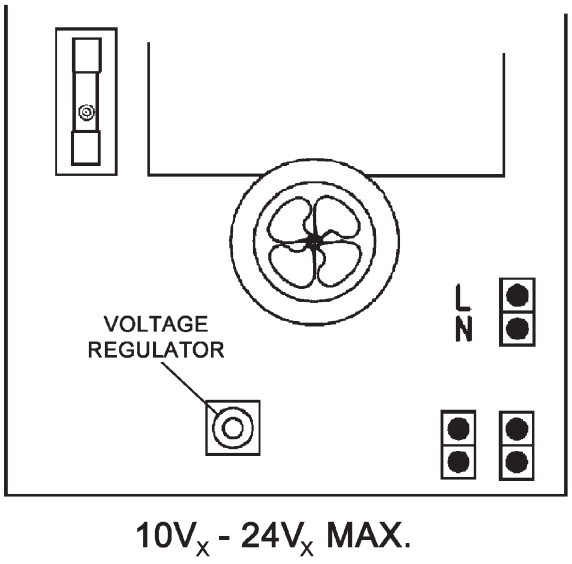


Fig. 6 DESN 513937

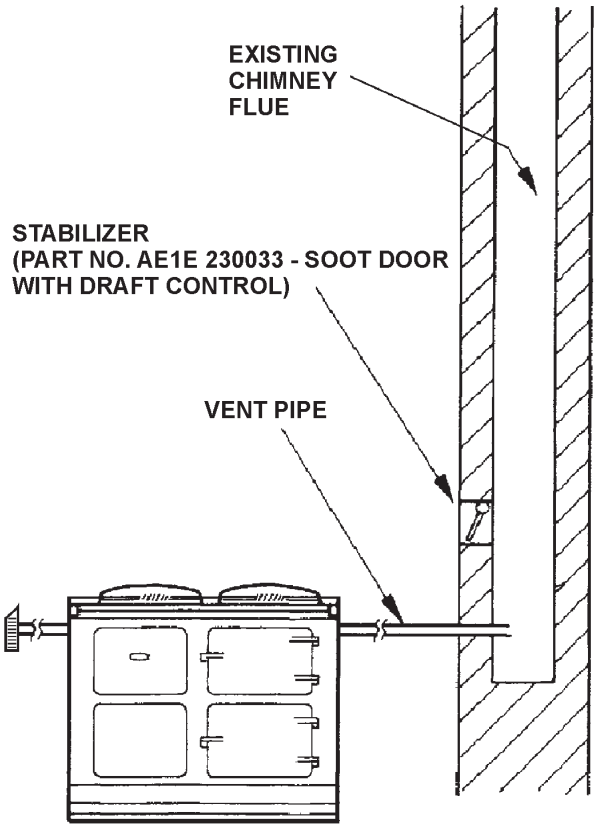
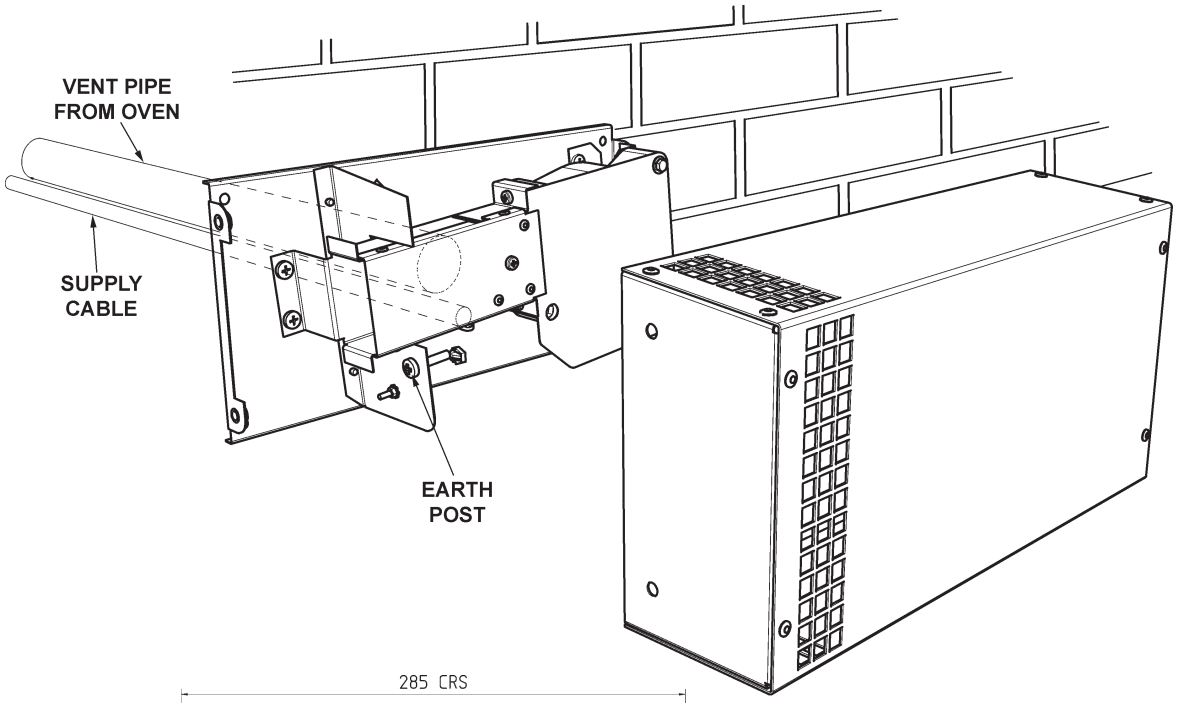
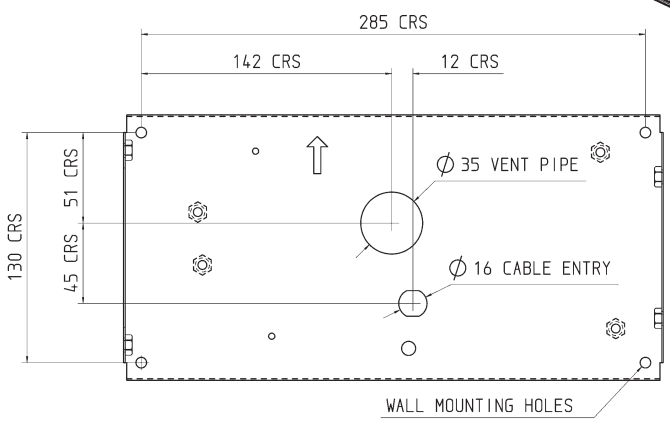


Fig. 7 DESN 513938





WALL FIXING AND SERVICE HOLE REQUIREMENTS

Fig. 8 DESN 516111

USERS GUIDE

THE AGA COOKER

Is a heat storage cooker with a 13 amp element which will keep the temperature of the cooker constant when not in use and return it to constant temperature after use.

Your AGA is also supplied with the following accessories:

1 Large roasting tin with grill rack
1 Half size roasting tin with grill rack
3 Oven grid shelves
1 Plain shelf
1 Toaster
1 Wire brush
1 AGA book

A full description of cooking with your AGA is given in the AGA Book.
For the most effective operation of the cooker the following points should be carefully observed:

1. Close the insulating lids whenever the hotplates are not in use.
2. Clean the hotplates regularly with the wire brush.
3. Utensils with ground flat bases must be used to make perfect contact with the hotplates.
4. Have the cooker checked at intervals recommended by your authorised AGA Specialist.
5. Take care, when closing the oven doors, to lift them on the catch.

The appliance is not intended for use by young children or infirm persons without supervision.
Young children should be supervised to ensure that they do not play with the appliance.

WARNING : Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

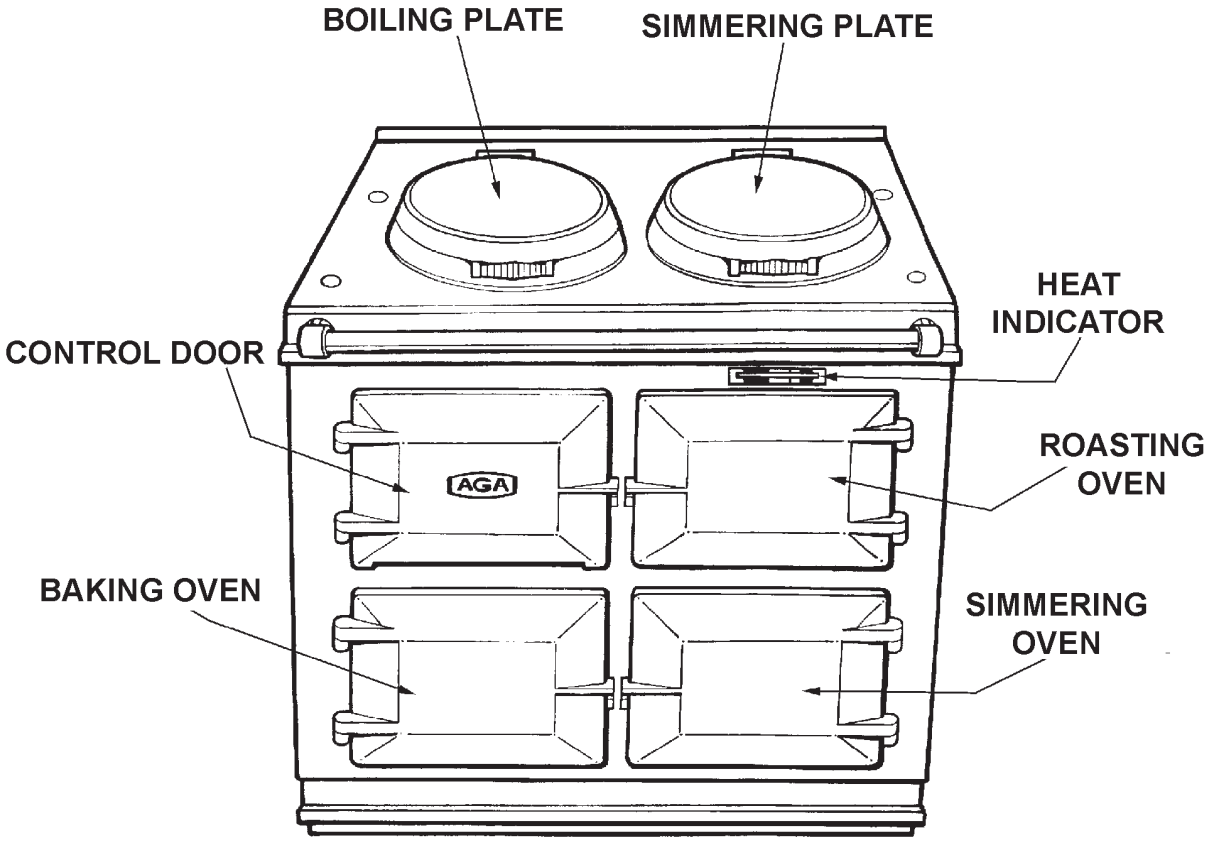
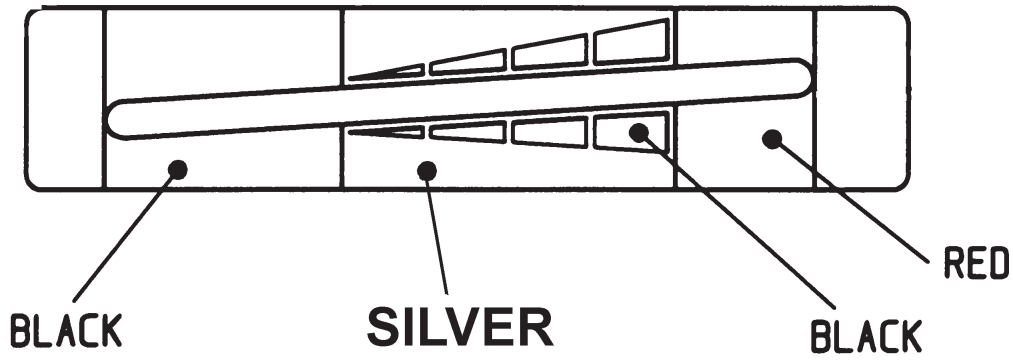


Fig. 9 DESN 513946

THE HEAT INDICATOR



DESN 515920

The heat indicator above the Roasting oven door is a guide to the stored heat within the AGA, and does not directly relate to the Roasting oven centre oven temperature.

It has 3 sections black, silver and red.

To obtain your preferred working temperature the control knob can be adjusted slightly. Once set it is not recommended to adjust on a regular basis. An AGA is designed to work at an optimum setting.

The optimum performance is usually achieved when the indicator is showing a position within one of the black segments in the silver area.

Since the purpose of the heat indicator is to show that the AGA contains the full amount of stored heat it is best to refer to it first thing the morning or after a period of several hours during which no cooking has been done.

NOTE: IT DOES NOT INDICATE THE OVEN TEMPERATURE.

THERMOSTAT CONTROL

To turn cooker off, switch off electrical supply at the wall.

When the cooker is in use the control knob should be in the HIGH (ie 4/5) section of the numbered band, with the indicator on or about the centre of the silver section of the heat indicator. It may be necessary to adjust the control knob slightly to achieve this.

Once the correct setting has been confirmed, the control will operate automatically to maintain the cooker at its correct temperature and need not be adjusted.

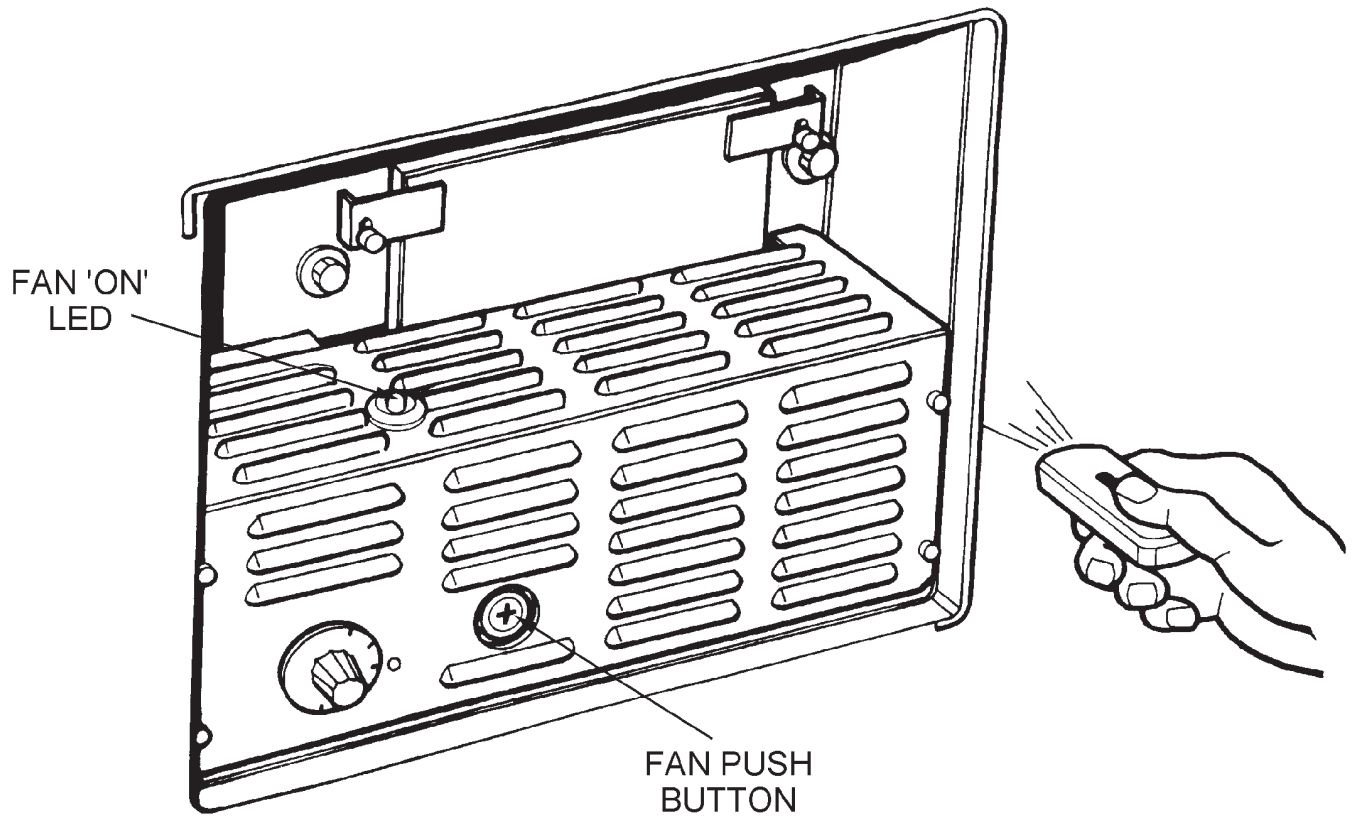


Fig. 10 DESN 513936

BAKING OVEN

WHEN USING ALL OF THE OVENS AND HOTPLATES TOGETHER FOR A LONG PERIOD OF TIME i.e. full meal.

In the above case, the Baking Oven temperature may rise, it will therefore be necessary to adjust the cooking procedure, the following suggestions may prove useful.

1. When placing the food in the Baking Oven, ensure that the cold Plain Shelf is set directly above the dish, for the whole of the cooking time.
2. In addition it may be necessary to lower the shelf position.
3. When baking food, such as very rich fruit cakes, which require a long period of cooking time, place the cake on the fourth grid shelf position of the oven with the cold plain shelf set directly above, for 3/4 hour approximately. Move the plain shelf to the middle of the Simmering Oven. Transfer the cake to this shelf and bake until cooked through.
4. Alternatively, allow the Baking Oven to cool for approximately 4 hours before using.

NOTE: A loose perforated metal plate is positioned in the top of the Baking Oven in order to optimise cooking performance. It must remain in place at all times while the cooker is in operation.

OPERATING YOUR AGA

The following points are intended to help during the period of change-over from your previous cooker to the AGA way of life. You will also find that the AGA Book provides a very useful introduction to the cooker.

After your AGA has been assembled
When first used, your AGA will emit an odour for a short while. Do not worry, this is simply due to protective oil burning off the hotplates. If the inside of the hotplate lids are wiped whilst the AGA is heating up it will avoid a film of this oil being deposited on the inside of the lids.
Also, condensation may occur on the top plate and front plate whilst the AGA is heating up. This should be wiped away as soon as possible.

Beginning to cook on your AGA
Try to cook as much as possible in the ovens, without changing your menus. This not only conserves heat but also reduces cooking smells and condensation in the kitchen.

The roasting oven can also be used for grilling (at the top) and shallow frying (on the bottom).
Keep the insulated lids down when the hotplates are not in use so that the heat stored in the cooker is conserved.
For optimum cooking performance, use the AGA cookware. This all has thick bases which gives the best contact with the hotplates.
Most AGA pans can be stacked in the simmering oven. This is especially useful for steaming vegetables and simmering sauces.
Store the plain shelf out of the AGA. Use it, cold in the roasting oven to deflect the heat from the top of the oven thus creating a more moderate oven temperature. It can also be used as a baking sheet.
The AGA Cake Baker can be used in the AGA for cakes needing over 45 minutes cooking.
A guide to AGA cooking is given on Page 16. Ask your AGA Specialist for an invitation to an AGA demonstration.

FITTING OF OVEN SHELVES

If this is the first time you have used this type of oven shelf, go through the procedure of changing it with the aid of Figs. 11 to 14.

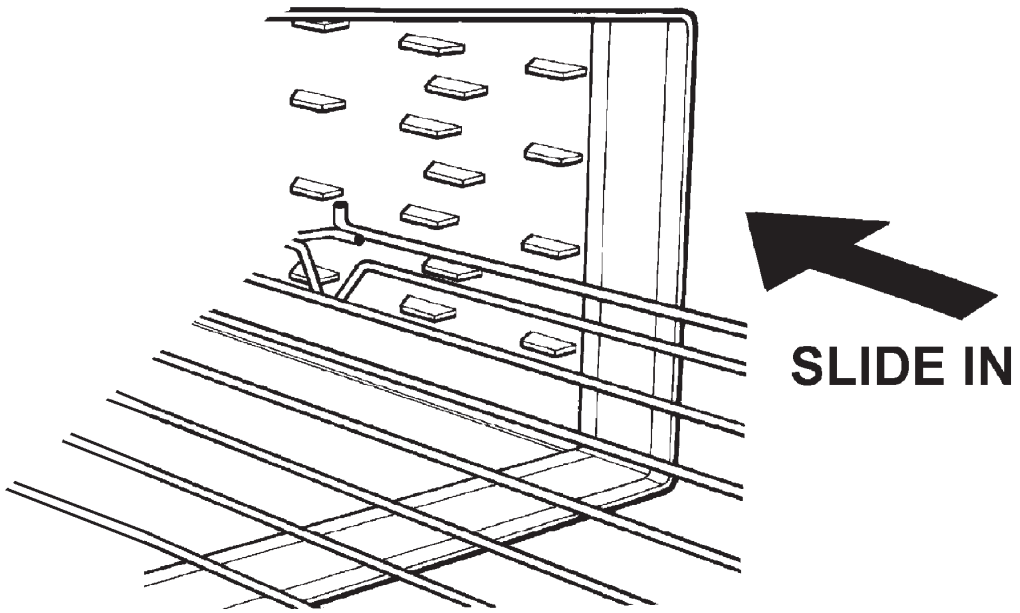


Fig. 11 DESN 514201

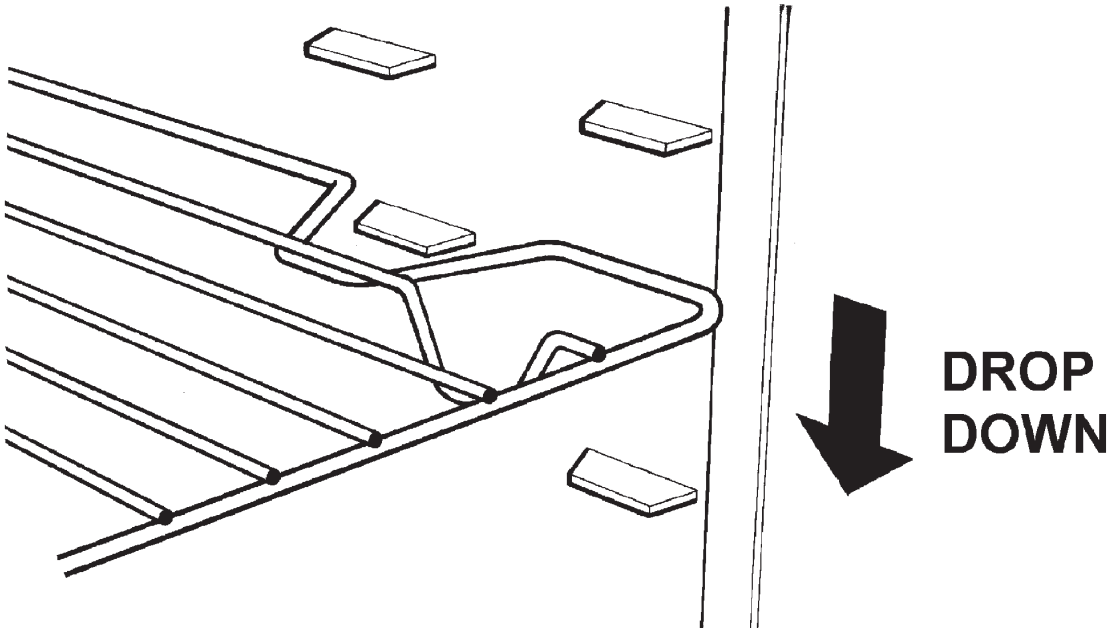


Fig. 12 DESN 514202

REMOVAL OF OVEN SHELVES

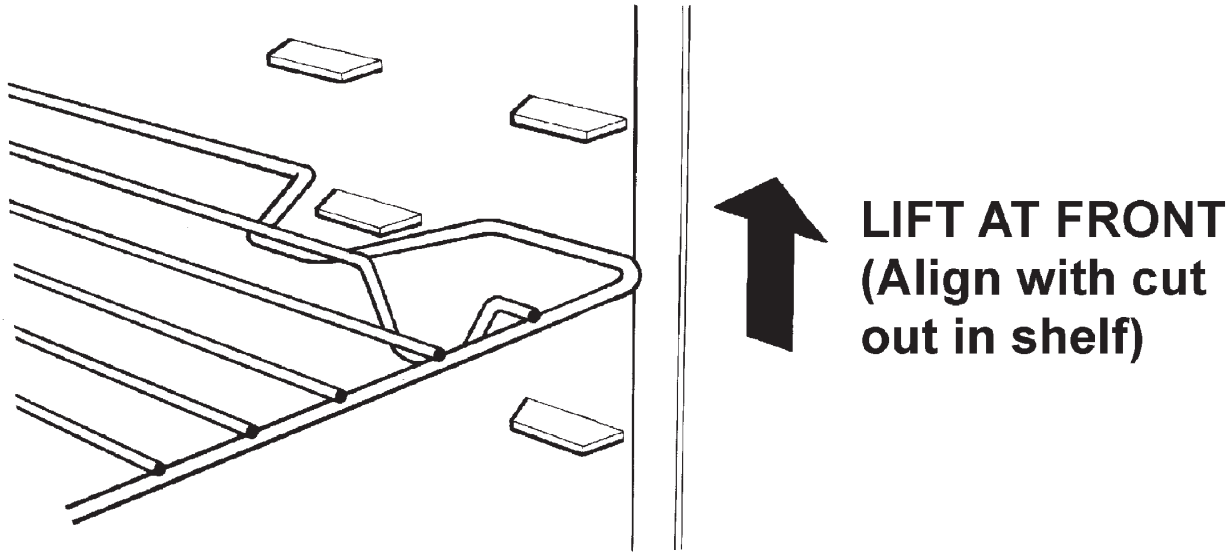


Fig. 13 DESN 514203

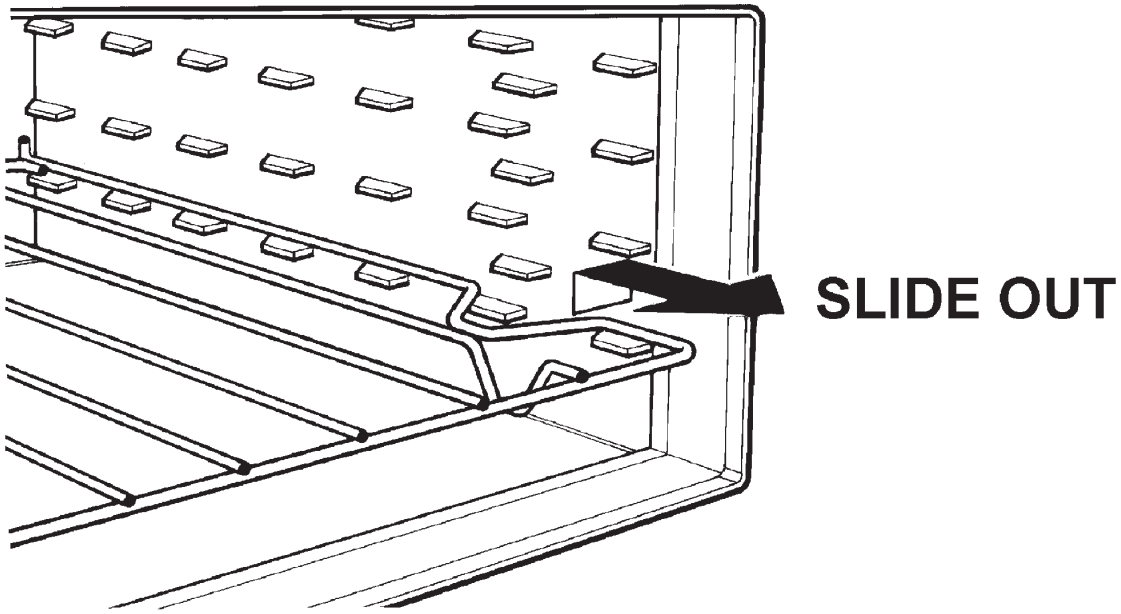


Fig. 14 DESN 514204

CLEANING AND CARING FOR YOUR AGA

REMEMBER BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER.

DO NOT USE ABRASIVE PADS OR OVEN CLEANER

AGA Enamel Cleaner and AGA Chrome and Stainless Steel Cleaner are recommended.

WARNING : Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

Top Plate and Front Plate
The easiest way to clean the AGA top plate and front plate is to mop up spills as they happen. Baked-on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a cloth, or, if necessary, a nylon scouring pad. If milk or fruit juice or anything containing acid, is spilt on the AGA, wipe it up immediately. Also clean off any condensation streaks on the front plate around the oven doors or the vitreous enamel may be permanently discoloured.
All that is usually needed to keep the vitreous enamelled surfaces of your AGA bright and clean is a daily rub over with a damp soapy cloth followed immediately with a clean, dry cloth to avoid streaks.
Remember the top plate and the stainless steel lids will scratch if pans or utensils are dragged across them.

Insulating Lid Linings and Oven Doors
The linings of the insulating lids and oven doors may be cleaned with a cream cleanser or a soap impregnated.
Open the lids and lift off the oven doors to allow them to cool a little before cleaning. Do not, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.
Refer also to the Cleaning section in the AGA book.

Polished Insulating Covers
These should be cleaned regularly with a NON-ABRASIVE mild detergent, applied with a soft (coarse-free) cloth and lightly polished up afterwards with a soft (coarse-free) duster or tissue, to bring them back to their original lustre.

Ovens and Hotplates
The cast iron ovens help to keep themselves clean, they merely need to be brushed out occasionally with a long-handled stiff brush. The simmering oven may be cleaned with a damp soapy cloth.
The wire brush is provided for cleaning the hotplate and any burnt-on spills in the cast iron ovens.
DO NOT USE ANY OVEN CLEANERS.

Roasting Tins
The roasting tins should be cleaned in hot soapy water, soaking if necessary. A nylon scouring pad can also be used. **DO NOT** place in the dishwasher or use other caustic cleaners.

GUIDE TO AGA COOKING

As the AGA Cooker is heated differently from an ordinary cooker, exact conversions are not possible. Look in the AGA Book for a similar recipe. Below is a quick guide to oven usage.

OVEN TEMPERATURE	AGA OVENS
HIGH	**ROASTING OVEN**
GRILLING SCONES PASTRIES BREAD YORKSHIRE PUDDING ROASTS SHALLOW FRYING	Top - grilling 2nd runner - scones, small pastries; 3rd runner - bread rolls, Yorkshire pudding; 4th runner - roasts, poultry, small cakes in cases in the large meat tin. Grid shelf on oven floor - loaves. Oven floor - shallow frying, quiche.
MODERATE	**BAKING OVEN**
CAKES BISCUITS FISH SOUFFLÉS SHORTBREAD CHEESECAKES	Towards top - whisked sponges, some biscuits, small cakes Middle - fish, soufflés. Grid shelf on oven floor - Victoria sandwiches, shortbread and cheesecake
LOW	**SIMMERING OVEN**
CASSEROLES STOCK MILK PUDDINGS MERINGUES RICH FRUIT CAKE	For casseroles, stock, milk puddings, bring to heat elsewhere on the AGA then transfer to Simmering Oven. (One exception is meringues). Rich fruit cakes can be cooked for a long time here

POWERED OVEN VENTING

Roasting, Simmering and Baking Ovens

This feature is fitted to your cooker, it should be used as follows:

After placing the food to be cooked in the oven, depress the switch on the remote control, a light will appear behind the bottom left hand door, the fan will be activated and the cooking smells will be vented outside (Refer to Fig. 3).

REMEMBER: SWITCH THE FAN OFF WHEN YOU HAVE FINISHED COOKING.

SERVICING

- In the event of your appliance requiring maintenance, please contact your local AGA Specialist.
- Your cooker must only be serviced by a qualified engineer, from an authorised AGA Specialist.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer are to be fitted.

For continued efficient and safe operation of this appliance, it is important that servicing is carried out at regular intervals as recommended by your AGA Specialist, once every 5 years. The cooker should be turned OFF by the user the night preceding the day of servicing so that the appliance will have cooled down by the following morning.

A HOT APPLIANCE CANNOT BE SERVICED.

For further advice or information contact your local AGA Specialist

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described and illustrated at any time.

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